

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A non-steeped corn blend, comprising:
 - a. from about 75% to about 90% non-steeped non-gelatinized corn material;
 - b. from about 10% to about 25% non-steeped pre-gelatinized corn material;
 - c. calcium hydroxide; and
 - d. from about 5% to about 12% a starch selected from the group consisting of corn starch, wheat starch, rice starch, waxy corn starch, oat starch, cassava starch, waxy barley starch, waxy rice starch, glutenous rice starch, sweet rice starch, potato starch, tapioca starch, sago starch, sago starch, high amylose starch, or mixtures of any thereof.
2. (Original) A method for making a masa-type dough, wherein said method comprises:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
3. (Original) A masa-type dough, wherein said masa-type dough is made by a method comprising:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
4. (Original) A food product, wherein said food product is made by a method comprising:
 - a. providing the masa-type dough of claim 3;
 - b. forming a food piece from said masa-type dough; and
 - c. cooking said food piece to form a food product.

5. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing from about 75% to about 90% non-steeped non-gelatinized corn material;
 - b. providing from about 10% to about 25% non-steeped pre-gelatinized corn material;
 - c. providing pH increasing agent;
 - d. providing from about 5% to about 12% a starch selected from the group consisting of corn starch, wheat starch, rice starch, waxy corn starch, oat starch, cassava starch, waxy barley starch, waxy rice starch, glutenous rice starch, sweet rice starch, potato starch, tapioca starch, sago starch, sago starch, high amylose starch, or mixtures of any thereof; and
 - e. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, and calcium hydroxide;
- wherein said method does not include a steeping step.

6. (Original) A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. (Original) A food product, wherein said food product is made by a method comprising:

- a. providing the masa-type dough of claim 6;
- b. forming a food piece from said masa-type dough; and
- c. cooking said food piece to form a food product.

8. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing from about 75% to about 90% non-steeped non-gelatinized corn material;
- b. providing from about 10% to about 25% non-steeped pre-gelatinized corn material;
- c. providing pH increasing agent

- d. providing from about 5% to about 12% a starch selected from the group consisting of corn starch, wheat starch, rice starch, waxy corn starch, oat starch, cassava starch, waxy barley starch, waxy rice starch, glutenous rice starch, sweet rice starch, potato starch, tapioca starch, sago starch, sago starch, high amylose starch, or mixtures of any thereof;
- e. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
- f. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, calcium hydroxide, and corn masa product to form a dough;

wherein said method does not include a steeping step.

9 - 14. (Cancelled)